

# Catering Cleaning Schedule

Kitchen(s) Food Prep Area	Frequency	Time	M	T	W	T	F	S	S	Initials
Ovens										
Microwaves										
Dishwashers										
Utensils - pots, pans, scales, blender, knives etc.										
Kitchen units / cupboards										
Floor										
Doors										
Empty Waste / replace bags										

Food Storage Area	Frequency	Time	M	T	W	T	F	S	S	Initials
Shelving										
Steps										
Floor										
Doors										

Changing Area	Frequency	Time	M	T	W	T	F	S	S	Initials
Bench										
Clothes hooks										
Lockers										
Wash Basins (incl. taps)										
Dispensers										
Toilets										

	Frequency	Time	M	T	W	T	F	S	S	Initials

Week ending	
Checked by	

